

ARTICHOKES MAKE EXCELLENT HOG FEED



Artichokes Grown on Long Island.

Artichokes contain twice the amount of protein that turnips do, more than twice as much carbohydrate and an equal amount of fat and require very little cultivation.

They are valuable as feed for horses and cattle, but the labor involved in digging makes them undesirable for this purpose.

Where hogs are allowed to do their own digging, artichokes make an excellent feed and can be raised with profit.

They will feed on the artichokes long after the tubers are sprouted in the spring, and will eat tops and all if allowed to run upon them freely.

They are best fit to feed as soon as the blooms fall, and they may be eaten by hogs at all times when the ground is not frozen until pasture is ready the following spring.

While not best for fattening, they give a pig a good appetite and if fed with corn and other grain, possess undoubted value.

KILL COTTON INSECTS

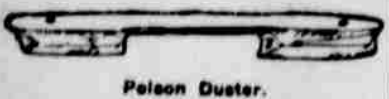
APPARATUS FOR DUSTING PLANTS WITH PARIS GREEN.

By Use of Homemade Device Good Operator Can Work Rapidly—Given at Right Time Many Worms Are Destroyed.

(By PROF. R. I. SMITH.)

A homemade apparatus for dusting cotton plants with paris green is made from a one-inch board, four and a half feet long and three inches wide. Bore an inch and a half auger-hole five inches from each end and attach under each hole a sack five inches wide by about fifteen inches long. These sacks can be made from unstarched sheeting. If it is found that the poison is being applied too fast or too slow the proportion of lime (or flour) and paris green must be changed so that the required amount of actual poison will be applied per acre. Gloves should always be worn by the person making the application of poison.

By the use of this apparatus a good operator can treat cotton very rapidly. The laborer walks along, swinging and shaking the duster from which a cloud



Poison Duster.

of the poison is shaken and which settles on all parts of the cotton plants. While such a treatment cannot destroy all boll-worms on the cotton, yet if given at the right time it will kill so many of the young worms as to greatly reduce their injuries. This apparatus is entirely practicable for the farmer who grows up to about 50 acres of cotton. An application of the poisoned dust about the first of August may serve other purposes, for it may check the first ravages of the cotton worm, or the new cotton beetle or other leaf-eating insects which might be gaining a start. The poison may be applied pure or mixed with an equal quantity of flour or alkali-lime, but should be applied at the rate of from two to three pounds of the paris green to the acre. It is easier to apply the poison when mixed than to apply paris green alone.

BIG LOSS OF FARM ANIMALS

During Past Year Approximately 225,000 Head, or a Total of \$50,000,000 Lost to Farmers.

The losses of farm horses and mules from disease during the past year are estimated to be about 20.6 per thousand, which compares with 22.6 similarly estimated a year ago. If the estimated loss of 20.6 per thousand be applied to the numbers and values of horses and mules on farms, January 1, it would indicate a total loss of approximately \$22,000,000, at \$112 per head, or a total of \$50,000,000.

The condition as to healthfulness of horses and mules on April 1, 1914, was estimated at 96.4 per cent of normal, which compares with 96.7 similarly estimated a year and about 85, the 10-year average.

FOR RAISING CAMPHOR TREES

Many Idle Acres in South Adapted to Purpose According to the Department of Agriculture.

Investigations made by the department of agriculture show that the southern part of the United States is the best locality in the world for growing camphor trees. Practically all the present supply comes from Formosa. The camphor tree will stand a temperature of over one hundred and five degrees without injury. Even if a hedge is killed down to the ground, camphor may be extracted from the wood and leaves and a new growth will spring up in a year to a height of eight or ten feet. The trimmings from hedges yield a large percentage of camphor. An acre of camphor hedge will yield about eight tons of trimmings a year, from which about two hundred pounds of marketable camphor gum can be extracted. In most cases the production from an acre of hedges exceeds this quantity. Camphor is used in the manufacture of celluloid and nitrocellulose products, especially smokeless powder. As a drug, antiseptic and insecticide, it is also valuable. According to the department, there are thousands of acres of light soil in the South, not well adapted to general agriculture, on which camphor trees could be grown profitably. The government has over one hundred thousand young trees in Florida. There is a constantly increasing demand for camphor, and the fact that the gum and oil can be extracted by a simple process of distillation makes camphor growing an industry that promises large financial returns.

HIGH CORN YIELDS SECURED

Best Results Obtained From Slightly Tapering Ears, Says Expert of Texas Sub-Station.

The superintendent of the Texas substation at Temple, after a careful study of corn, concludes that slightly tapering parent ears give the highest yield. This is more in accord with the results than cylindrical ears. High yields were associated with comparatively smooth kernels of slightly more than average depth and of medium hardness. The yield increased with an increase in the total weight of the ear as determined by slight increase in length, amount of grain, and rather marked increase in weight of cob.

In experiments at the Ohio and Nebraska experimental stations it was found that the highest yields were obtained with medium to medium long ears. Poorly filled butts and tips were more frequently associated with high yields than well-filled, but high yields were more frequently associated with well-filled butts than with well-filled tips. The old score card placed much emphasis on good filling of butts and tips, but for several years past investigators have been getting away from this idea. It has been found that these characters, when highly developed, are usually so developed at the expense of more valuable characters, such as yield, constitution, etc. There appeared to be no relation between yield and shelling percentage and circumference and width or thickness of kernel.

GOOD SUMMER SAUCES

EXCELLENT TO SERVE WITH COLD DISHES.

Recipes of French Chef That Should Be Useful—Tartar Sauce for Broiled Sardines Is Something of a Novelty.

A good sauce adds zest to what otherwise might be insipid and uninteresting in the way of food. The season is at hand when cold dishes are often the most appetizing and the most convenient to serve. Very often a cunningly prepared sauce will lift such a dish from the uninteresting monotony of a "leftover" to a tempting morsel with the stamp of a French chef. In the large hotels where the secrets of sauce concocting are known, large profits accrue from the serving of dinner left overs in a new incarnation of luncheon entrees. These recipes for appetizing sauces, from the notebook of a French chef, may prove helpful to the summer housewife.

Verve Sauce for Cold Fish.—Mix by beating thoroughly four tablespoonsful of grated horseradish, a tablespoonful of finely ground bread crumbs, pinch of salt, pepper to taste and half a cupful of sour cream or milk. Add a teaspoonful of lemon juice and pour over two-inch cubes of the cold boiled halibut or cod.

Sauce for Cold Boiled Salmon.—Make a rich drawn butter, season with salt and pepper. Just before serving add a tablespoonful of Madeira wine in which a clove and a bit of ginger have been marinating for an hour or two. Garnish the cold fish with lemon and parsley and serve the sauce separately.

Sauce for Cold Lamb.—Melt a glassful of currant jelly. Add a glassful of port wine. Bring to scalding, but not boiling point. Serve in a small tureen with cold lamb or fowl.

Tartar Sauce for Broiled Sardines.—Mix one tablespoonful of tarragon, one teaspoonful of lemon juice, a pinch of salt and a tablespoonful of worcestershire and heat over hot water. Brown half a cupful of butter and strain over the mixture.

Mint Sauce.—Break up the leaves of fresh mint until you have a cupful. Mix a third of a cup of vinegar and a fourth of a cup of sugar. Heat and pour over the mint. Let stand at least an hour before serving.

Pineapple Marmalade. As the time to start replenishing the preserve closet is approaching this recipe may find favor.

Into a preserving kettle put seven coarsely grated ripe pineapples, and the pulp from three lemons and seven sour oranges, rejecting the seeds. For each pint use three-quarters of a pint of granulated sugar and add a good pinch of salt. Stir the mixture thoroughly until the sugar melts, and cook slowly until it is as thick as peach marmalade. Then remove the marmalade from the fire and put it into jelly glasses. When cold cover with paraffin and put on the lids. Keep in a cool, dry place if possible.

This will be found an agreeable change from the old-fashioned sweet pineapple jam.

Fireless Kettle.

The principle of the fireless cooker kettle is the same as the well known fireless cooker, except the kettle does not come in a cabinet. It is made of aluminum and insulated with mica. On the base is a metal ring, which prevents the kettle from warping when used for baking purposes. The top is arranged so that heat and moisture cannot escape. An asbestos pad accompanies each kettle. On this the kettle is set after it has been allowed to boil about one-third of the time it would require to cook the inclosed food in the ordinary stove. There are four sizes of the kettles, of two, four, six and eight quart capacity, the two quart size being for cereals.

Floating Island.

Heat the milk in a double boiler, beat yolks of eggs until well broken up; then add sugar and salt, and when well mixed gradually add the hot milk. Return to the double boiler and cook over moderate heat, stirring constantly until the custard forms a heavy coating over a silver spoon. Remove from the heat at once, strain into a cold bowl or pitcher and chill thoroughly; then add the vanilla. Pour into sherbet glasses or one glass bowl and heap the meringue, made of three whites of egg, on top. Do not flatten it down.

Russian Sliced Cake.

With one-fourth of a pound of sugar mix the yolks of five eggs, then gradually three ounces of flour, in a teaspoonful of anise seed, two ounces of chopped blanched almonds and last the whites of five eggs whisked quite stiff. Bake in long, narrow cake tins (paper-lined and well buttered), and when done turn out, cool, slice and dry the slices in the oven until quite crisp. They are then ready to serve.

To Clean Laces.

Delicate laces which have become soiled may be cleaned beautifully by squeezing them through skim milk to which a little bluing has been added. They come out of their bath looking like new and are just the right stiffness when starched and dried, or dried and ironed between cloths over a turkish towel pad.

Buttermilk for Rolls.

Buttermilk will insure much softer and lighter hot rolls than if plain milk is used.

DAINTY LITTLE DRESS

PARTICULARLY DESIGNED FOR WOMEN OF SLENDER FIGURE.

Nothing Better in Summer Evening Frocks Has Been Offered Than This Typically French Confession Described.

If you are slender and rather tall you can wear the dress of the sketch and know that it was designed for your particular type, but if you are—well, if you are not, it will certainly never do. It was worn by a young woman to whom it was not at all suited at a recent private dance, but the dress itself was so altogether dainty and youthful that I am sending home a sketch in case any one wishes to copy it for a lovely summer evening frock, writes Lillian K. Young in a letter from Paris to the Washington Star.

These many ruffled skirts are extremely modish just now, and are most becoming to the type that suit, for, naturally, the design lends fullness to a slight figure and cuts the height as well.

In this instance dainty pink chiffon was used throughout, though if something a little more substantial is preferred the skirt may be of taffeta, and the bodice of chiffon to match. The little bow knots set at the top of each bounce down the left side of the skirt.



were in azure-blue velvet ribbon, and lent a delightfully quaint touch to the costume. The sleeves were similarly trimmed.

Don't get the idea that such a skirt is hard to make. It isn't—but it will require some time and care to arrange the founces evenly. They are simply straight strips of the material (doubled if of chiffon, but single in taffeta) about six to seven inches deep and evenly gathered at the top.

MANY USES FOR THE SCARF

Remarkable Number of Ways by Which Modish Accessories May Be Made Effective.

One of the latest uses of the scarf is to be converted into an elongated shawl by being trimmed all around with a gathered fringe. When worn, this fringe lies back on the scarf around the neck, but falls forward in front and around the ends.

One of these is in sulphur colored crepe de chine with frills of black silk muslin over white ones. Another is made of broadened gauze in purple or deep green, and the frills are in the shade of green chiffon over others of pale mauve harmonizing with the tone of purple. The hat worn with this was a bergerie in purple straw, with cache-peigne of white flowers and green leaves.

The upward curve from the back characterizes many of the new coats as well as a great number of the draperies on skirts. One coat has three basques superposed, each a little shorter than the one beneath, and each curved up toward the waist, the upper one reaching to the chest, where it fastens across with a large button, partly covering a fancy silk waistcoat, the points of which fall below this topmost basque, but over the second one. These, as well as the lowest, cross over each other and are kept as flat as possible in front, though rather full as regards the sides and back.

The waistcoat in the case has a wide black more collar which turns back over the top of the coat. Another tailor-made is in white and black

and attached to a plain foundation skirt underneath. This may be of strong net or of china silk or mousseline.

The bodice will need a net inner waist. The chiffon over-part was cut with short kimono sleeves finished with a frill of chiffon, and the open neck, too, had a finishing frill. The girle was rather broad and topped by an upstanding ruffle of the skirt material. It tied at one side with a long end and loop caught under a natural-looking rose.

The same dress would be delightful in taffeta and chiffon of that lovely cream shade that suggests it might have lain for years in some old attic chest, and the girle could be of turquoise blue velvet caught with a silver gauze rose, while the small bowknots to the skirt could be made of very narrow silver gauze ribbon. Again, flowered taffeta, in one of the small wreath patterns, will make another charming variation.

You will probably be able to guess from designs such as this that fuller skirts are really on the way.

WAIST SHOULD BE NORMAL

Correct Corsetting Always One of the Most Important Aids to Health and Beauty.

At the root of the ills to which feminine flesh is heir is incorrect corsetting and tight lacing. These are by no means synonymous terms. One may be incorrectly yet loosely corseted. Today it is the exceptional woman who laces her corset so tightly that her figure assumes an unnatural contour. Ten years ago many women did. This improvement is to some degree to the credit of the wearers of corsets, but to a still greater degree it is to the credit of corset manufacturers and the mandates of fashion. Women who have just regard for their health and beauty realize that the normal waist measurement is an important adjunct thereto. This is proved by the fact that all ready-made garments are two inches larger around the waist than they were two years ago, which means that most women who used to wear a 22 corset now wear a 24, and so on through the different sizes.

Leading physicians all admit that women require a support for the abdomen. Support is entirely different from suppression. If the abdomen is suppressed, a lot of trouble is brought on, the first sign of which is constipation. The colon cannot function properly. More depends upon the colon than most people are aware of, even some physicians. The direct results of restricting the action of the colon are weakness, insomnia and dyspepsia; the indirect results are too numerous to mention and would be superfluous, because the prevailing styles in corsets conform in a great degree to nature's demands.

The wise physician raises his voice not against the use but the abuse of the corset. A corset which supports the abdomen will never be condemned by those who are conversant with the structure of the human body, masculine or feminine. More men wear abdominal belts than is dreamed of by the public. Some of the most advanced scientists state that women can wear corsets now which conform to the latest fashion without sacrificing their health.—Harriet Edwards Fayes, in Woman's World.

On Dainty Aprons.

On dainty aprons it is well to sew beading instead of the regulation binding and strings. This beading should be about an inch in width, and wash ribbon should be run through it. This ribbon serves for strings, and at the same time lends to the beauty of the apron. The ribbon can be slipped out when the apron is soiled. It can then be pressed out, freshened up and replaced when the apron has returned snow white from a visit to the tub.

OF PARISIAN DESIGN

check, the sort known as shepherd's plaid; the skirt with a wide flat plait down the front, no other fullness, the coat with basques curved away to the sides and faced with the check put on bias. A waistcoat and wide collar in white pique complete the costume. A third, with a seam down the front of a plain skirt, is in green satin cloth, with a short coat, the waistcoat cut in one with the collar, and both in white pique, the cuffs matching.



Not made of white straw and trimmed with small white wings.

Libby's Selected Olives

Every one from Seville, long famed as the home of the world's best olives. Only the pick of the crop is offered to you under the Libby label.

Sweet, Sour and Dill Pickles

Nature's finest, put up like the home-made kind and all your trouble moved. This extra quality is true of all Libby's Pickles and Condiments and there is real economy in their use.



Throw Away

your complexion troubles with your powder puff—no need of either when you use pure, harmless

Zona Face Pomade

"The ALL DAY BEAUTY POWDER"

At all dealers or by mail 50c.

Zona Co., Wichita, Kansas.

It's easy to go to law, the trouble is to get back.

For poisoned wounds use Hanford's Balm of Myrrh. Adv.

Tears are often more effective than the most eloquent words.

Smile on wash day. That's when you use Red Cross Ball Blue. Clothes whiter than snow. All grocers. Adv.

Self-Evident.

"Why do you name that especial kind of a hat band the 'Vaudeville'?" "Because, stupid, it's a headliner."

What He Needed Most.

Ragged Rogers—De lady in de next house give me a piece of home-made cake. Won't you give me somethin', too?

Mrs. Spiteful—Certainly, I'll get you a pepsin tablet.—Boston Evening Transcript.

Probably Not.

"The cave man used to bang his bride over the head with a club and walk off with her."

"What of it?"

"I don't suppose the girls cared to rehearse the ceremony as they do nowadays."

Bluecoats Rescue Kitten.

A report was telephoned to the West One Hundred and Sixty-second street police station by Mrs. Emanuel Levy of 7 Hamilton place that some one had fallen into a culvert opposite her home. Patrolman Nisand and two other policemen were hurried to the place. When they looked into the sewer they saw a kitten swimming about in the water ten feet below the street level. It had fallen through a four-inch opening while chasing a ball. The patrolmen spent half an hour fishing for the kitten with a rake. When they finally got it to the sidewalk it ran between the patrolmen's legs and disappeared around the corner.—New York Times.

HIT THE SPOT.

Postum Knocked Out Coffee Ails.

There's a good deal of satisfaction and comfort in hitting upon the right thing to rid one of the varied and constant ailments caused by coffee drinking. "Ever since I can remember," writes an Ind. woman, "my father has been a lover of his coffee, but the continued use of it so affected his stomach that he could scarcely eat at times."

"Mother had coffee-headache and dizziness, and if I drank coffee for breakfast I would taste it all day and usually go to bed with a headache." "One day father brought home a pkg. of Postum recommended by our grocer. Mother made it according to directions on the box and it just 'hit the spot.' It has a dark, seal-brown color, changing to golden brown when cream is added, and a snappy taste similar to mild, high-grade coffee, and we found that its continued use speedily put an end to all our coffee ills."

"That was at least ten years ago and Postum has, from that day to this, been a standing order of father's grocery bill."

"When I married, my husband was a great coffee drinker, although he admitted that it hurt him. When I mentioned Postum he said he did not like the taste of it. I told him I could make it taste all right. He smiled and said, 'try it.' The result was a success, he won't have anything but Postum."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pgs.

Postum now comes in two forms: Regular Postum—must be well boiled—15c and 35c packages. Instant Postum—is a soluble powder. Made in the cup with hot water—no boiling—35c and 55c tins.

The cost per cup of both kinds is about the same. "There's a Reason" for Postum. —sent by Grocers.